

# HTY505DSH

<b>Família</b>	Máquina de lavar louça profissional
<b>Subfamília</b>	Máquina de lavar louça de capota
<b>Dimensões do cesto</b>	500x500 mm
<b>Rinse pump</b>	HTR system
<b>Sistema SHR</b>	Sim
<b>Ligaçāo energética</b>	400 V 3N~ / 16 A / 9,7 kW / 50 Hz



## Mercado

<b>Soluções</b>	Bares/ Coffee shops/ Wine bars; Hotelaria; Restaurantes/ Pubs; Catering e cantinas; QSR
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## Design

Design	Ecoline	Cor dos LEDs	Vermelho
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## Especificações técnicas

<b>Water consumption per cycle</b>	2,7 l	<b>Carga de detergente</b>	1,5 l/h
<b>Temperatura pré-definida de ligação da água</b>	Fria 15°C	<b>Carga de enxaguamento</b>	0,4 l/h
<b>Max. inlet temperature</b>	60°C	<b>Altura de carga operável</b>	440 mm
<b>Dureza máxima da água</b>	54°f - 30°dH	<b>Altura máxima com a capota aberta</b>	2102 mm
<b>Pressão de entrada</b>	1-6 bar / 100-600 kPa	<b>Dimensões de produto LxPxA:</b>	620x745x1530 mm

## Programas

<b>Programs</b>	3 automatic programs; Self-cleaning programs
<b>Program options</b>	Extra rinse; Clean water cycle
<b>Numero máximo de cestos/hora</b>	40
<b>Numero máximo de pratos/hora</b>	720

## Ligação elétrica

<b>Tank heating element power</b>	2200 W	<b>Ligaçāo pré-definida</b>	9700 W
<b>Boiler heating element power</b>	9000 W	<b>Ligaçāo eléctrica opcional</b>	230 V~ / 29 A / 6,7 kW / 50 Hz; 400 V 3N~ / 13 A / 6,7 kW / 50 Hz
<b>Wash pump power</b>	700 W		

## Interface

<b>Display</b>	4 dígitos	<b>Luz indicadora de falta de sal</b>	Sim
<b>Numero de botões</b>	5	<b>Diagnóstico manual</b>	Sim
<b>Luz indicadora On/Off</b>	Sim		

## ESPECIFICAÇĀOES TÉCNICAS

<b>Tank</b>	Pofundo	<b>Capacidade da cuba</b>	17 l
<b>Tipologia</b>	Parede dupla	<b>Capacidade da caldeira</b>	8 l
<b>Material da cuba</b>	Aço Inox AISI 304	<b>Classe de Proteção</b>	IPX4
<b>Painel traseiro</b>	Previamente pintado	<b>Adjustable feet</b>	Sim
<b>Filtro da cuba</b>	Aço inox	<b>Altura max. de drenagem</b>	1000 mm
<b>Filter</b>	Sistema de filtragem em 4 fases		

## Acessórios incluídos

<b>Cesto para pratos</b>	1x PB50D01	<b>Mangueira de abastecimento de água</b>	Sim - 2m
<b>Cesto para talheres</b>	1x PHOOS02	<b>Mangueira de drenagem</b>	Sim - 2m
<b>Cesto de fundo plano</b>	1x PB50G02		

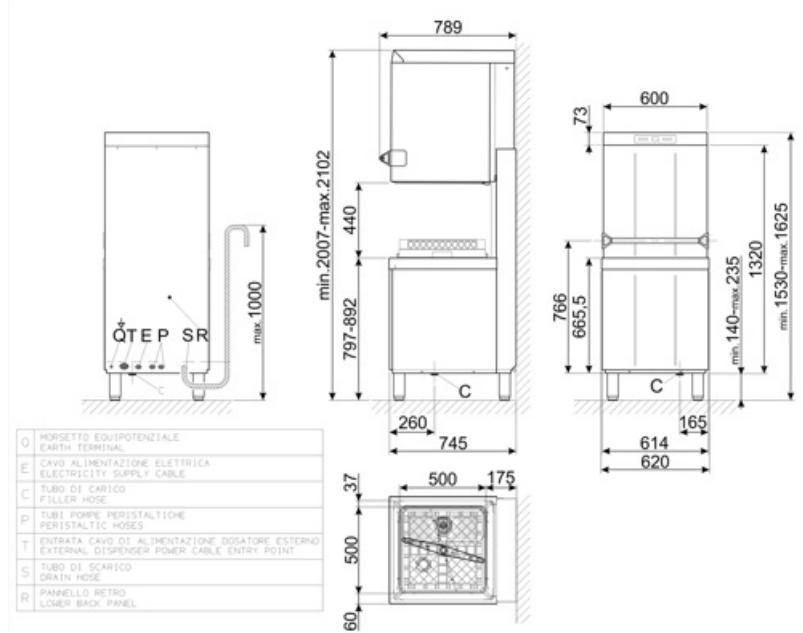
## Equipamentos

<b>Bomba de drenagem</b>	Sim	<b>Contador de ciclos</b>	Sim
<b>Peristaltic detergent dispenser</b>	Controlo eletrónico	<b>Break tank</b>	Sim
<b>Peristaltic rinse-aid dispenser</b>	Controlo eletrónico	<b>Renovação parcial da água na cuba e bomba de drenagem integrada</b>	Sim
<b>Amaciador automático incorporado</b>	Sim	<b>Diâmetro do tudo de abastecimento de água</b>	DN15 - ½"
<b>Rinse boiler Thermostop system</b>	Yes - default	<b>Ø do tubo de drenagem</b>	DN20-G 3/4"
<b>Wash pump soft start system</b>	Sim	<b>Comprimento da mangueira de detergente (vermelha)</b>	2,2m
<b>Stand-by system</b>	Sim	<b>Comprimento da mangueira de enxaguamento (azul)</b>	2,2m
<b>Option for auto daily switch on</b>	Sim, desligado por definição		

## Dados de logística

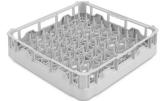
**Largura da embalagem (mm)** 770 mm  
**Profundidade da embalagem (mm)** 900 mm  
**Altura da embalagem (mm)** 1700 mm

**Dimensões do produto embalado (mm)** 1700X770X900  
**Peso líquido (kg)** 135.000 kg  
**Peso bruto (kg)** 150.000



## Acessórios Compatíveis

**PB50D01**



Polypropylene basket for 18 plates  
Ø250 mm, dim.(WxDxH) 500x500x105 mm

**PB50G01**



Universal flat bottom polypropylene basket, dim. (WxDxH) 500x500x100 mm

**PHOOS01**



Polypropylene single basket for cutlery

**PHOOS02**



6 compartment polypropylene basket for cutlery

**PHOOS03**



8 compartments polypropylene basket for cutlery



**WB50D01**

Wire basket for 18 dishes Ø250 mm. or self service trays, dim. (WxDxH) 500X500x92 mm

**WB50G01**



Universal wire basket with flat bottom, dim. (WxDxH) 500x500x123 mm



**WB50G02**

Wire basket with sloped bottom for glasses Ø90 mm max, dim. (WxDxH) 500x500x170 mm

**WB50G03**



Wire basket with sloped bottom for glasses Ø72 mm max, dim. (WxDxH) 500x500x235 mm



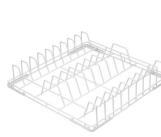
**WB50G04**

Wire basket with sloped bottom for glasses Ø135 mm max, dim. (WxDxH) 500x500x165 mm

**WB50PG5**



Wire basket with flat bottom for 25 plastic glasses, dim. (WxDxH) 500x500x260 mm



**WB50T02**

Wire basket for 7 trays GN1/1 h 20 mm

**WH00S01**



Wire insert for 12 small dishes



**WT51200SHL**

Mesa de entrada à esquerda com cuba, conduta de lixo, painel anti-salpicos (100mm) e prateleira inferior e 1200x720x821,5 mm

**WT51200SHR**



Mesa de entrada à direita com cuba, conduta de lixo, painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



**WT51200SL**

Mesa de entrada à esquerda com cuba, painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm

**WT51200SR**



Mesa de entrada à direita com painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm



**WT5700SL**

Mesa de entrada à esquerda com cuba, painel anti-salpicos (100mm) e prateleira inferior, 700x720x821,5 mm

**WT5700SR**



Mesa de entrada à direita com cuba, painel anti-salpicos (100mm), prateleira inferior, 700x720x821,5 mm



**WTX51200**

Mesa de saída de ambos os lados com prateleira inferior, 1200x560x821,5 mm

**WTX51200L**

Mesa de saída à esquerda com painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm

**WTX5700**

Mesa de saída de ambos os lados com prateleira inferior, 700x560x821,5 mm

**WTX5700R**

Mesa de saída à direita com painel anti-salpicos (100mm) e prateleira inferior, 700x720x821,5 mm

**WTX51200R**

Mesa de saída à direita com painel anti-salpicos (100mm) e prateleira inferior, 1200x720x821,5 mm

**WTX5700L**

Mesa de saída à esquerda com painel anti-salpicos (100mm) e prateleira inferior, 700x720x821,5 mm

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## Symbols glossary

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 **SUITABLE FOR GASTRONORM TRAY**  **HTR RINSING SYSTEM**

 **5 STAGE FILTER**  **SHR<sup>®</sup> STEAM HEAT RECOVERY SYSTEM**

 **MAX. USABLE HEIGHT 440mm**

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## Benefit (TT)

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### Interface

Control panel with electronic buttons

The electronic control panel features an intuitive interface with soft-touch buttons, allowing easy selection of one of the three wash programmes: short, medium, or intensive. There are also buttons for power, selection, and cycle start. The display provides real-time monitoring of the tank and boiler temperature, as well as diagnostics, ensuring effortless and immediate control of the main functions.

### 4-stage filtration system

Deep cleaning and spotless washes with the Patented 4-Stages Filtration System

The innovative Smeg filtration system consists of 4 stages to completely eliminate all impurities: the 1st stage captures larger food residues; in the 2nd stages, finer particles are captured at this filtration stage; the 3th stage features a pre-filtration grid to prevent debris from entering the tank and clouding the water. Finally, the last stage is designed to further protect the washing and draining pumps from any debris that may accidentally enter the tank during filter cleaning.

### HTR System

Consistent temperatures and pressures for uniform and effective dishwashing

Thanks to the HTR system (High Temperature Rinse) and the presence of the atmospheric boiler combined with the Thermostop, the cold inlet water does not enter the boiler during rinsing, ensuring a constant temperature of 85°C. The HTR system keeps the water hot for deep sanitisation and quick drying, ensuring constant pressure for uniform and effective cleaning.

### SHR+ System

Steam heat recovery system for energy savings and improved work environment quality

Il sistema SHR+ elimina il 100% del vapore prodotto durante la fase di risciacquo, migliorando la qualità dell'aria e riducendo l'umidità negli ambienti di lavoro. Inoltre, recupera energia dai vapori abbattuti, assicurando un risparmio energetico giornaliero ed evitando i costi di un impianto di aspirazione esterno.

### Moulded tank

Superior washing performance and enhanced cleaning convenience with molded tub bottoms and basket guides

Smeg dishwashers are designed with moulded tank and basket guides. The absence of sharp edges ensures an optimised wash flow, guaranteeing hygiene and impeccable cleaning performance. Furthermore, this innovative design simplifies machine cleaning, reducing the need for maintenance interventions.

### Integrated softener

Effective water treatment for consistently sparkling glasses

The integrated continuous regeneration water softener ensures effective water treatment, enhancing washing performance and preserving the machine's operational lifespan. The resin regeneration process takes place during the wash cycle without interruptions, providing constant control over water hardness. This system prevents limescale buildup, maximises detergent efficiency, and guarantees spotless results on glassware and dishes.

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### Integral double-skin

Thermal and acoustic insulation guaranteed

The double-skin design of undercounter dishwashers is engineered to optimise energy efficiency by minimising heat loss and accelerating water heating, resulting in lower energy consumption and faster start-up times. Additionally, it provides effective sound insulation, helping to reduce noise levels and ensuring a quieter, more comfortable working environment for staff.

### Drain pump

Partial water replacement during the wash cycle for clean and hygienic dishes

The standard drain pump, equipped with a partial water exchange system, ensures that the dirtiest water is automatically removed at every wash cycle. This mechanism allows for continuous renewal of the water used, ensuring that each phase of the washing process is carried out with clean water. The result is optimal dishwashing performance, with outstanding efficiency and an impeccable level of hygiene.

### Soft-start system

Effective management of the washing pump to protect your glassware

The Soft-Start function initiates the wash cycle gently and gradually, progressively increasing the water pressure. This system has been designed to provide optimal protection for the most fragile items, such as crystal glasses, significantly reducing the risk of chipping or damage. At the same time, it ensures excellent cleaning performance, combining efficiency and safety in every wash cycle.